In the Specification

At page 1, line 3, please amend the title of the International Patent Application to read as follows:

ANTIBACTERIAL COMPOSITIONS

Please add the following paragraph at page 1, above line 5 after the Title:

This application is a National Stage Application of International Application Number PCT/JP2005/006253, filed March 31, 2005; which claims priority to JP 2004-107031, filed March 31, 2004.

Please amend the specification at page 4, lines 13-15 as follows:

Fig. 6 shows the viable bacterial cell count per 1 mL of samples collected after adding *Clostridium difficile* to a neutral liquid diets adjusted to pH 4 to 6.1 by adding 0.125[[,]] mL or 1mL of lactic acid, and culturing these for 3, 6, and 24 hours.

Please amend the specification beginning at page 8, line 33 through page 9, line 19 as follows:

An acidic liquid diet's antibacterial effect against pathogenic bacteria was examined. *Escherichia coli* IFO 3972, *Staphylococcus aureus* subsp. *aureus* IFO 12732, *Pseudomonas aeruginosa* NBRC 13275, *Staphylococcus aureus* 11D 1677 (MRSA), and *Streptococcus mutans* IFO 13955 were used as the bacteria examined. *Streptococcus mutans* was cultured using Trypto Soy agar medium (Eiken Chemical) and the other test bacteria were cultured using a regular agar medium (Eiken Chemical). Subsequently, bacterial suspensions were

prepared by suspending the obtained bacterial cells in a sterilized physiological saline solution to make the number of bacterial cells per 1 mL of solution approximately 10^8-10^9. The composition described in Table 1 was used to prepare the acid acidic liquid diet. A neutral liquid diet having the composition indicated in Table 2 (Meibalance, Meiji Dairies) and a liquid fermented milk preparation were used as control samples. The liquid fermented milk preparation was prepared by adding sterile distilled water to quark (a fermented dairy product) such that the concentration of quark (33 g/100 mL) was the same in the acidic liquid diet prepared according to the composition shown in Table 1. This was used after killing the lactobacilli by heating at 100°C for 10 minutes. The method for producing quark was as follows: First, skimmed milk was inoculated with 1% of a lactobacilli starter (a combined starter of *Lactobacillus bulgaricus* and *Streptococcus thermophilus*), and this was fermented at 35°C for 16 hours. The obtained curd was placed in a quark separator, and quark containing approximately 13% proteins, approximately 0.3% fats, approximately 5% carbohydrates, and approximately 19% total solids was obtained by separating out the whey. Mixed oils and fats comprise fatty acids such as palmitic acid, oleic acid, linoleic acid, linolenic acid, eicosapentaenoic acid, and docosahexaenoic acid. Within the fatty acid composition, the ratio of fatty acids comprising double bonds is 25%, and the ratio of n-6/n-3 is 7.4%.